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Description

This invention relates to additives for improving baked goods, particularly bread improvers, based on cellulolytic enzymes.

The term cellulolytic enzyme is generic for enzymes degrading cellulose. Examples of such enzymes are enzymes, that catalyze the hydrolysis of hexosepolymers such as cellulases and those, that catalyze the hydrolysis of pentose-polymers such as arabino-xylans, xylanases, arabinases and so forth. The addition to dough from which bakers goods are baked of such enzymes, usually in the commercial preparation as a mixture of several enzymes, provides improving effects such as increase in specific volume, anti-staling improvement in crumb structure.

Although the addition of cellulolytic enzymes to bread is not permitted in various countries, they are in many cases present in the bread, because the amylases, which are permitted additives in bread making, contain these enzymes.

The presence of cellulolytic enzyme for example cellulase in alpha amylase comprising the active ingredient in a variety of enzyme-based bread improvers, gives rise to undesired side effects at higher concentrations used to provide these improvements in the greatest degree. In particular dough strength is reduced. The present invention proposes to overcome the disadvantage provided by the presence of cellulase in bread improver formulations by the inclusion of sufficient glucose oxidase and/or peroxidase to inhibit its disadvantageous effects.

The invention may be applied as an additive with xylanase providing a mixture with other ingredients to be incorporated in dough for bread baking or for example in puff pastry dough.

The use of glucose oxidase as a bread additive has been already proposed in the form of ascorbic acid and/or reductic acid admixed with a glucose-oxidase-containing preparation together with inert fillers, to improve the baking qualities of flour and dough, the glucose-oxidase being extracted for instance from moulds such as *A.niger*, described in British patent 787225. More recently, dough conditioners are described in USP 3392030 comprising dehydro forms of enediols of 3-ketoglycosides optionally admixed with glucose-oxidase to provide bread improver compositions, the glucose-oxidase providing for the preparation *in situ* of H_2O_2 .

Food compositions such as dehydrated egg products, cereals and the like may be stabilised according to USP 2744017, by the addition of glucose oxidase to effect the removal of glucose, the presence of free oxygen to effect the enzymatic conversion of the aldose being provided by the inclusion of catalase together with a continuous addition of hydrogen peroxide.

Glucose oxidase is added together with cystine and catalase to bread dough according to a method for improving the quality of bread described in JP 57086235 and JP 57058844 and a comparison is made with the effect of adding calcium bromate and ascorbic acid, according to JP 57047434.

The effect of lipoxigenase and glucose oxidase on the rheological properties of dough are described in the abstract of the International Congress of Food Science and Technology (1978), page 235.

USP 3512992 describes an enzyme additive having pentosanase activity to improve resistance to staling, catalase being present to improve whiteness. German patent 2227368 also describes enzyme additives containing amylase, protease and pentosanase.

According to USP 3934040 an additive for standard doughs comprises cysteine ascorbic acid and fungal enzymes e.g. alpha amylase, protease, etc.

DE 26 15 392 describes a baking improver additive comprising cysteine, and ascorbic acid which may also contain hydrolase enzymes e.g. carbohydase or amylase.

Netherlands Patent 8401771 describes improving baking flours by increasing the enzyme activities of amylase, glucanase and xylanase in malt added to the flour.

In an article of P. Huhtanen c.s. in J. of Agricult.Sc. in Finland vol. 57 (1985) 284-292 the use of a mixture of cellulase and glucose oxidase as silage additive is described.

The ratio of glucose oxidase or peroxidase to xylanase in bread improver compositions according to the present invention is not critical but the amount of glucose oxidase or peroxidase is preferably more than 1 ppm by weight of flour, preferably 1 to 10 ppm. 1 ppm corresponds with 125 units per mg. glucose oxidase or 210 purpurogallin units per mg peroxidase. The amount of additive expressed as final concentration on flour that may be used is preferably from 50 to 500 parts per million. Sufficient xylanase is preferably present to produce substantially maximum effect on specific volume.

The compositions contains preferably a sugar, in particular glucose as substrate for the glucose oxidase. Therefore the flour composition normally contains 0,05 - 5 wt% added sugar, preferably 0,1-2 wt% of added glucose.

The mixture of xylanase and glucose oxidase or peroxidase may be included in a bread improver composition containing further components, for example fat, additional enzymes, oxidising or reducing agents, sugars,

emulsifiers, thickeners or gums and soya flour may be included. Additional enzymes may be included e.g. amylases, proteases, phospholipases and lipoxygenases.

EXAMPLE

A series of tests were conducted to compare the influence of glucose oxidase and horseradish peroxidase with xylanase on the stability of bread dough, prepared according to the following recipe: -

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	<u>Parts by weight</u>
Wheat Flour	100
15 Yeast (compressed)	5
Water	58
Salt	2
20 Glucose	0.5 (substrate glucose oxidase)

The dough was mixed over 25 minutes in an Artotex mixer at 27°C. First and second proofs were conducted after 10 minutes each, with a final proof at 45 or 60 minutes. Bread rolls were prepared by baking the dough for 20 minutes at 240°C.

25 A series of samples were prepared as follows:

Sample

30 A	xylanase 200 ppm	
B	xylanase 200 ppm	Glucose oxidase 1 ppm
C	xylanase 200 ppm	Glucose oxidase 2 ppm
D	xylanase 200 ppm	Horse Radish peroxidase 1 ppm
35 E	xylanase 200 ppm	Horse Radish peroxidase 2 ppm

Blank

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Both the dough and the baked rolls were tested. Results appear in the accompanying Table. Dough properly after mixing was soft and dry for all samples except the Blank which was tough and dry. After moulding, slight stickiness on the surface of the dough was observed only with the xylanase control (A) and the test with 1 ppm oxidase (B).

45 Dough softness was also exhibited after moulding by these two products, the remaining tests all being firm except for the blank which was tough.

The best stability was exhibited with the sample containing 2 ppm oxidase with the xylanase and this sample after baking also exhibited a more regular structure, better specific volumes and appearance for both final proof times than the remaining tests. In conclusion this sample has in all respects improved dough properties over the remainder.

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Results on dough Times of sampling	PERFORMANCE					
	Property	A	B	C	D	E
Directly after mixing (Kneading)	Workability	+	+	++	+	+
	Elasticity	+	+	++	+	+
Directly after molding	Stickiness	-	-	+	+	+
	Softness	-	-	+	+	+
Transport to oven	Stability	-	-	++	-	+
						ND
Results on product	Crust color	+	+	+	+	+
	Structure	-	-	+	-	-
	Volume (45')	5.31	5.24	5.35	5.10	5.17
	Volume (60")	4.86	4.73	4.87	4.57	4.64
	Appearance (45')	7	7	9	7	8
	Appearance (60")	4	4	6	5	5
						2

Claims

1. Bread improver composition comprising cellulase, and peroxidase.
2. Composition according to claim 1 in which the cellulase comprises xylanase.
3. Composition according to claim 1 or 2 in which the composition also comprises an oxidase.
4. Composition according to claim 3, in which the oxidase is glucose oxidase.
5. Composition according to claims 1 to 3, in which the composition also comprises a sugar.
6. Composition according to claim 5 wherein the composition comprises glucose as the sugar.
7. Flour composition incorporating a bread improver composition which contains cellulase and oxidase and/or peroxidase.
8. Composition according to claim 7 comprising at least 1 ppm of oxidase and/or peroxidase.
9. Flour composition according to claims 7 or 8 wherein the flour also contains 0.05 - 5 wt% of added sugar.
10. Composition according to claim 9, wherein the flour contains 0,1 -2 wt% of added glucose.
11. Dough composition containing a flour composition claimed in claims 7-10.
12. Baked goods whenever prepared from dough as claimed in claim 11.
13. Process for improving bread and like bakers goods baked from dough which comprises incorporating into the dough bread an improver comprising cellulase to improve specific volume and oxidase and/or peroxidase, and a sugar.
14. Use of a mixture of cellulase, oxidase and a sugar in food, characterised by the fact, that the mixture is used as bread improver.

Patentansprüche

1. Brotverbesserungsmittel, umfassend Cellulase und Peroxidase.
2. Mittel nach Anspruch 1, in welchem die Cellulase Xylanase umfaßt.
3. Mittel nach Anspruch 1 oder 2, in welchem dieses auch eine Oxidase umfaßt.
4. Mittel nach Anspruch 3, in welchem die Oxidase Glucoseoxidase ist.
5. Mittel nach den Ansprüchen 1 bis 3, in welchem dieses auch einen Zucker umfaßt.
6. Mittel nach Anspruch 5, in welchem dieses Glucose als Zucker umfaßt.
7. Mehlezusammensetzung, welcher ein Brotverbesserungsmittel einverleibt wurde, das Cellulase und Oxidase und/oder Peroxidase enthält.
8. Zusammensetzung nach Anspruch 7, die mindestens 1 ppm Oxidase und/oder Peroxidase umfaßt.
9. Mehlezusammensetzung nach Anspruch 7 oder 8, in welcher das Mehl auch 0,05 bis 5 Gew.-% zugefügten Zucker enthält.
10. Zusammensetzung nach Anspruch 9, in welcher das Mehl 0,1 bis 2 Gew.-% zugefügte Glucose enthält.
11. Teigzusammensetzung, enthaltend eine Mehlezusammensetzung nach Anspruch 7 bis 10.

12. Backwaren, hergestellt aus einem Teig gemäß Anspruch 11.
13. Verfahren zum Verbessern von Brot und ähnlichen aus Teig gebackenen Backwaren, das das Einverleiben eines Verbesserungsmittels in den Brotteig umfaßt, das Cellulase zum Verbessern des spezifischen Volumens und Oxidase und/oder Peroxidase und einen Zucker enthält.
14. Verwendung eines Gemisches aus Cellulase, Oxidase und einem Zucker in Nahrungsmitteln, dadurch gekennzeichnet, daß die Mischung als Brotverbesserungsmittel verwendet wird

Revendications

1. Composition d'améliorant pour le pain comprenant de la cellulase et de la peroxydase.
2. La composition selon la revendication 1, dans laquelle la cellulase comprend de la xylanase.
3. La composition selon la revendication 1 ou 2, dans laquelle la composition comprend également une oxydase.
4. La composition selon la revendication 3, dans laquelle l'oxydase est de l'oxydase de glucose.
5. La composition selon les revendications 1 à 3, dans laquelle la composition comprend également un sucre.
6. La composition selon la revendication 5, dans laquelle la composition comprend du glucose en tant que sucre.
7. Composition de farine incorporant une composition d'améliorant pour le pain qui contient de la cellulase et de l'oxydase et/ou de la peroxydase.
8. La composition selon la revendication 7, comprenant au moins 1 ppm d'oxydase et/ou de peroxydase.
9. La composition de farine selon la revendication 7 ou 8, dans laquelle la farine contient également de 0,05 à 5% en masse de sucre ajouté.
10. La composition selon la revendication 9, dans laquelle la farine contient de 0,1 à 2% en masse de glucose ajouté.
11. Composition de pâte contenant une composition de farine telle que revendiquée dans les revendications 7 à 10.
12. Produits boulangés chaque fois qu'ils sont préparés à partir de pâte telle que revendiquée dans la revendication 11.
13. Procédé d'amélioration du pain et d'autres produits de boulangerie similaires fabriqués à partir de pâte, comprenant l'incorporation dans la pâte à pain d'un améliorant composé de cellulase afin d'améliorer le volume spécifique, et d'oxydase et/ou de peroxydase, et un sucre.
14. Utilisation d'un mélange de cellulase, d'oxydase et d'un sucre dans des produits alimentaires, caractérisée en ce que le mélange est utilisé en tant qu'améliorant pour le pain.